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| **Anzac Biscuits**  Makes: 30  Source: Women’s Weekly, Sweet old fashioned favourites. | |
| **Ingredients**  1 cup rolled oats  1 cup plain flour  1 cup sugar  ¾ cup coconut  125g butter  1 tablespoon golden syrup  1 teaspoon bicarb soda  2 tablespoons boiling water | **Equipment**  Oven trays covered with glad bake  Mixing bowls – 1 x large & 1 x small  Measuring scales  Measuring cups and spoons  Wooden spoon  Small saucepan  Electric kettle |
| **What to do:**   * Pre heat oven to 160 degrees * Combine Oats, sifted flour, sugar and coconut in a large bowl * Combine butter and golden syrup in a small saucepan, stir over a low heat until the butter is melted * Combine the soda and boiling water in a small bowl and add this to the butter mixture * Stir the butter mixture into the dry ingredients while still warm. Mix to combine * Place level tablespoons of the mixture about 4cm apart on the trays. Press down slightly. * Bake for about 15 minutes or until golden brown. | |